

Grease Interceptors:

Interceptor Requirements:

1. Restaurants shall install one or two 1,000 gallon grease interceptors in series based on tier classification. Interceptors shall be the Sherman Dixie Grease Trap SRS-532, C.R. Barger & Sons 1,000 Gallon Grease Trap, or approved equal. Interceptors shall be traffic rated, where applicable.
2. Grease Control Equipment shall be approved by the City of Cookeville

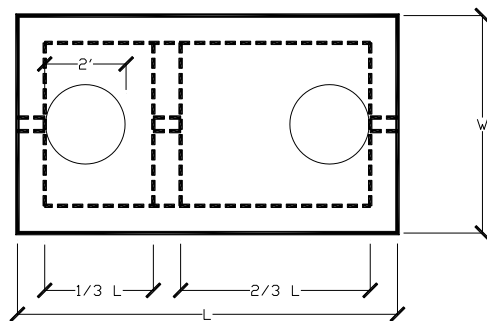
Grease Interceptor Layout:

1. Interceptors shall have two compartments separated by a full-width baffle. The baffle should be located 2/3 to 3/4 from the influent wall and extend above the liquid level. The interceptor shall have a minimum liquid depth of 42 inches.
2. Inlet and outlet pipes. Tees shall be the same size as the inlet and outlet piping, but no less than 4 inches. The inlet tee shall have a vertical pipe extending 12 inches below the water surface. The outlet tee shall have a vertical pipe extending 2/3 the depth of the tank.

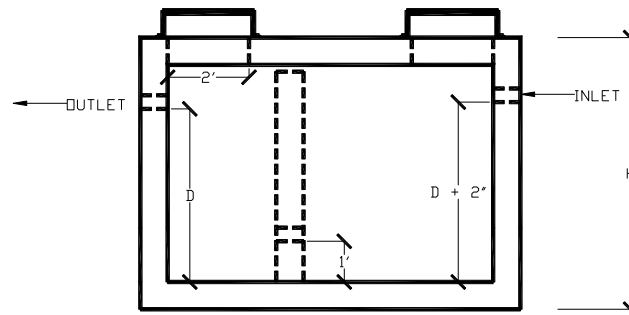
The elevation of the inlet pipe shall be 2 inches minimum above the elevation of the outlet pipe.

Manhole Covers:

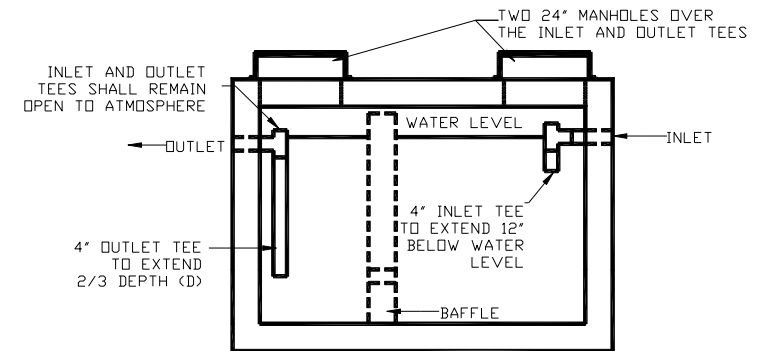
1. The inlet and outlet tee in the Interceptor shall be accessible through manhole frame and cover.
2. Manhole frames and lids shall be John Bouchard Frame 1150. Contact the Department of Water Quality Control concerning approval for equivalent manhole lids and frames.



PLAN VIEW



PROFILE VIEW



PIPING DETAIL

HEIGHT, WIDTH, DEPTH, AND LENGTH TO BE DETERMINED BY MANUFACTURER
TO ENSURE 1,000 GALLON CAPACITY